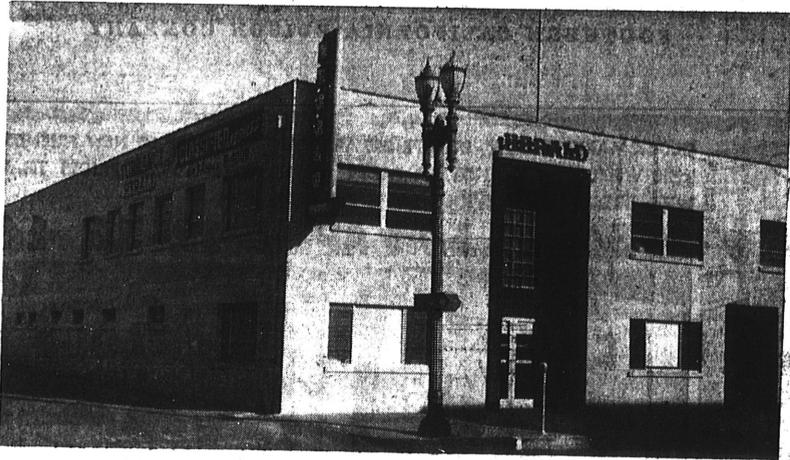


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Garden Chatter

By LORING BIGELOW

Before the home gardener does much planning, and certainly before he does any planting of citrus in his landscape, he should bear in mind the types offered.

There seems to be a great deal of confusion on the part of many about the so-called "dwarf" varieties, and unless the matter is entirely clear in the person's mind, his garden may suffer.

First of all there is the type of citrus that is offered for sale in a standard or tree form. These plants are, for the most part, the same type that the commercial orchardist plants. In other words, they are budded, trained to grow into a tree shape, and will get fairly big; this depends upon the variety chosen.

Secondly there are the true dwarf forms of the above. These citrus varieties are budded upon a dwarfing rootstock which holds the plant into a smaller shape.

And last of all we must consider the bush types. These are the forms which are incorrectly called "dwarf" by many. These may be available in you as varieties from the first group we considered, only instead of growing in a standard or tree form, the plant will have been headed off when young and have more than one trunk—hence a bush type. If you choose a bush type of the regular run of citrus, it will not be a true dwarf but will be very bushy and have several trunks from the ground up.

In this same bush type category, we find such further examples as those of the Meyer Lemon, Rangpur Lime, and the Philippine Lime. When we make our selection of these types, we must bear in mind that they are grown from cuttings like most of our ornamentals. They are not usually budded or grafted upon a dwarf root, nor are they normally grown by the

commercial orchardist. You can keep them small by pruning, but do not look upon them as true dwarf, but rather as bush types.

The true dwarf citrus can always be recognized by the price structure. It only stands to reason that when a plant can be grown by the thousands by rooted cuttings that the price will be quite low. When budding or grafting is entered into, the price must be somewhat higher, and when the rootstock is of a selected dwarfing habit, higher yet.

In reviewing, let us remember that we have these three general classifications of citrus varieties: the regular type, the bush type, and the true dwarf. Select your varieties with care, for when correctly used they are a very important asset in any garden.

Geraniums Grow In Many Sizes And Varieties

Hardly a garden or yard in all California does not boast of a geranium or two—if not an entire bed of these perennial shrub-like flowers. For geraniums take to California weather as the proverbial ducks to water.

But as popular as the geranium is with most gardeners, most gardeners do not realize that there are a great number of geranium varieties botanically known as pelargoniums. There are tall, dwarf and trailing geraniums with both colorful flowers and unusual foliage. Several species, says the California Association of Nurserymen, even have lemon scented foliage. One is pelargonium crispum, featuring lavender flowers and foliage which gives off a pleasing lemon scent when crushed, giving it their name, lemon geraniums.

Another unusual member of the pelargonium family is the Nutmeg Geranium (P. fragrans). It has scalloped gray-green leaves with a strong nutmeg scent and tiny white flowers. For a pungent woody scent, the oakleaf (P. quercifolium) is the choice. It has rose and violet flowers blooming amidst sturdy, rough leaves.

Rose and peppermint geraniums (P. graveolens and P. tomentosum, respectively), are two more unusual scented geraniums. The rose has a strong, pleasant fragrance and is used for flavoring apple jelly and cakes. Peppermint is semi-trailing with gray green leaves covered with silvery fuzz of Peppermint scent.

Well-known in the Geranium family is the Lady Washington geranium (P. domesticum) with heart-shaped leaves and large showy flowers in white, pink, red, lavender and purple. There are also many new varieties which give the gardener a wide selection of exciting new colors.

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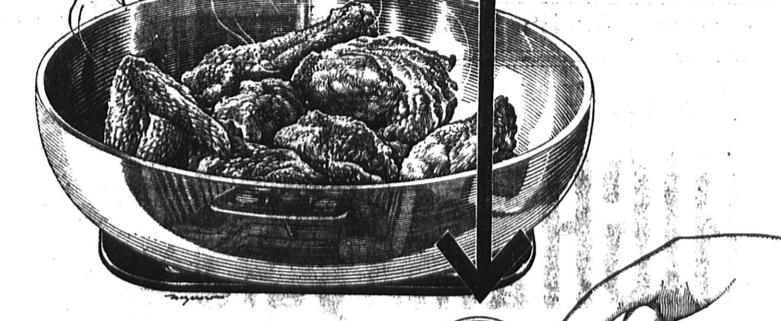
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